

Wine Poached Pears

With Mascarpone Whipped Cream

Serves 6

Ingredients

6 bosc pears	For Mascarpone Whipped Cream
1 star anise	8oz mascarpone cheese
1 cinnamon stick	8oz heavy cream
4 cloves	1/4 cup confectioners sugar
one vanilla bean	
2 orange peels	
2 lemon peels	
1 cup of granulated sugar	
1 bottle of red wine (shiraz or merlot)	

1. Gently peel pears, leaving the stems intact.
2. In a large pot, dissolve sugar in wine. Once dissolved, add spices, vanilla bean, lemon/orange peels and pears. Add enough water to cover pears, bring to a boil.
3. When wine mixture comes to boil, reduce heat to a simmer.
4. Cover by making a cartouche, which is simply a parchment paper lid. This keeps the pears submerged in the poaching liquid, and reduces spill over.
5. Simmer for 40 min, until pears are tender when pierced with fork
6. Remove poached pears, cover and set aside.
7. Strain wine mixture and place liquid back in pot, boil and reduce until thick enough to lightly coat the back of a spoon (30-40 min), remove from stove and allow to cool. Keep in mind, the reduced liquid will become a little thicker once cooled.
8. While wine is cooling, you can prepare your mascarpone whipped cream. In a large bowl whip room temperature mascarpone cream with 1/4 cup of confectioners sugar. In another bowl, whip heavy cream, and then gently fold whipped cream into mascarpone sugar mixture.
9. Serve pears at room temp with a dollop or in my case two of the mascarpone whipped cream and spoon sauce over pears to your preference.